

Túrós táska

Makes 6

Recipe from Vanille @ Down Under

Dough

- 330g flour
- 6 g instant dry yeast
- 130g unsalted butter, room temperature
- 40g caster sugar
- 190g lukewarm milk
- 1 ½ tsp salt

Filling

- 200g quark cheese (or cottage cheese)
- 1 egg + 1 egg yolk for brushing
- 2 tbsp caster sugar
- 1 tbsp sour cream
- Half lemon zest, grated
- Handful of raisin

1. In a bowl mix together flour, sugar and salt.

2. Proof the instant dry yeast in the lukewarm milk with a pinch of sugar.

3. Then pour the milk-yeast in the flour and mix with a spatula until it comes together. Transfer the dough on a lightly flour-dusted bench top and knead for 2 minutes.

4. Shape the dough in a rectangle and wrap the dough in a cling wrap before placing it in the fridge for 1 hour.

5. Between two sheets of cling wrap, flatten the butter with the palm of your hand or a rolling pin and shape it in a rectangle with a similar size as the one of the dough. Wrap and place in the fridge for 1 hour.

6. Remove the dough and the butter from the fridge. On a flour-dusted bench top, roll out the dough to make it two times larger. Place the butter rectangle on the right half of the dough and fold up the left half of the dough like if you would close the dough like a book.

7. Roll out the dough. Turn the dough 90° (clockwise) and then fold in 3 parts (like a letter)

For a better comprehension and an illustration of the process of making laminated dough, I strongly advice to read the post on [Foodbeam](#)

8. Wrap the dough in a plastic film and refrigerate for an hour.

9. Repeat 5 to 6 times step 7. respecting resting time of an hour each time.

10. Preheat oven to 225°C and prepare the filling, mixing together quark cheese and sour cream.

11. Whip together the egg yolk and sugar until pale and then incorporate into the quark-sour

cream mix.

12. Whip the egg white until stiff peak and fold it into the batter.
13. Add raisin and grated lemon zest to the batter and mix.
14. Roll out the dough on a lightly flour-dusted surface and cut 6 squares (about 12-13cm)
15. Place in the center of each square an amount of the quark filling.
16. Brush each square's borders with egg yolk and then close, gathering the four tips in the centre. Press strongly the edges to seal. Brush each pastry with egg yolk.
17. Bake on a baking tray lined with baking paper, for 12-15 minutes or until golden.